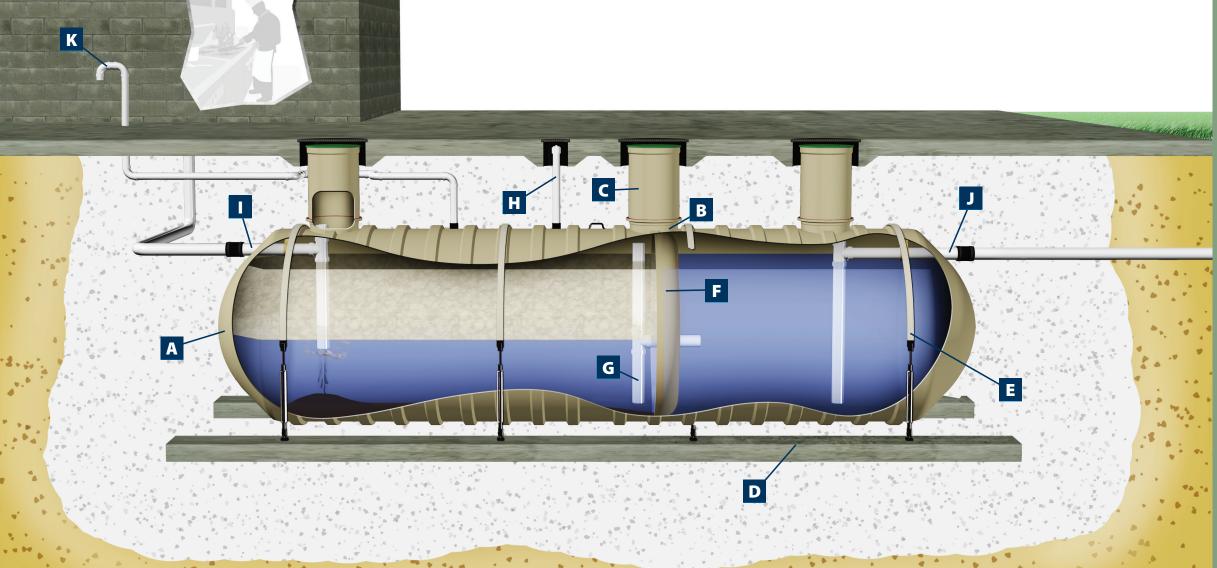
GREASE INTERCEPTOR SYSTEM

Grease Interceptors (also referred to as grease traps for smaller applications) are temporary storage/disposal tanks for wastewater in grease producing areas. Materials in this particular type of wastewater are made up of "fats, oils, and grease" (FOG). As FOG materials cool they congeal in sewer lines causing massive blockages and costly back-ups. A grease interceptor is designed to store the wastewater long enough for FOG materials to naturally separate and float to the top of the water level where the grease can be collected and disposed of properly. A baffle divides the tank into two compartments the first of which retains the grease allowing the remaining wastewater to enter the second compartment where it can flow safely into the sewer line.

Grease Interceptors are typically required for high volume restaurants and large commercial operations such as hotels, hospitals, factories, or school kitchens. Any establishment that introduces grease, oil or any FOG material into the sewer system in quantities large enough to cause line blockages is required to install a grease trap or interceptor. Flowtite® Grease Interceptors, from Containment Solutions, come in tank sizes ranging from 600 - 60,000 gallons.

Flowtite water storage tanks contribute to satisfying multiple credits of the LEED® Green Building Rating System. CSI is a proud member of the U.S. Green Building Council and promotes proper fluid management and sustainable site development.



Standard Features:

- A. Flowtite® Fiberglass Tank (600 60,000 gallons)
- **B.** Fiberglass Access Collar (24", 30", 36", 48")
- **C.** Watertight Fiberglass Riser
- **D.** Deadmen Anchors
- **E.** Fiberglass Anchor Straps
- **F.** Fiberglass Baffle

Typical Accessories:

- **G.** PVC Transfer Piping
- **H.** Grease Clean-Out Riser
- PVC Inlet Piping
- **J.** PVC Outlet Piping
- **K.** Tank Vent







TYPICAL GREASE INTERCEPTOR SYSTEM

